

AMENDMENTS TO THE CLAIMS

1.22. (Canceled)

23. (Currently amended) A non-dairy vegetable oil-in-water emulsion comprising 20% to 30% fully hydrogenated fat, wherein said fat is mainly of lauric origin, wherein said fat is refined for human consumption and contains hydrogenated fat and less than 2% of trans fatty acids, wherein said non-dairy vegetable oil-in-water emulsion is free from any dairy product or derivative, and is free from any protein source, and wherein said emulsion is treated by ultra high temperature (UHT).

24. (Canceled)

25. (Currently amended) The non-dairy vegetable oil-in-water emulsion according to Claim 23, further comprising an wherein the emulsifier is selected from the group consisting of polyglycerol esters, diacetyl tartaric acid esters of mono- and/or diglycerides, lactic acid esters of mono- and/or diglycerides, sodium stearoyl lactylate, lecithin, polysorbate 60 or 80, sorbitan monostearate, monoglycerides and/or combinations thereof, the total concentration of emulsifiers being between 0.3 and 1.2 %.

26. (Currently amended) The non-dairy vegetable oil-in-water emulsion according to Claim 23, further comprising a wherein the stabilizing agent is selected from the group consisting of guar gum, locust bean gum, xanthane gum, carageenan, cellulose derivative, sorbitol and/or combinations thereof, the total concentration of stabilizing agent being between 1.2 and 2.5 %.

27. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to Claim 23, comprising 10 to 25 % sugar.

28. (Previously presented) A method for preparing a whipped product from a non-dairy vegetable oil-in-water emulsion comprising the steps of whipping the non-dairy vegetable oil-in-water emulsion of Claim 23.

29. (Previously presented) The method of claim 28 whereby, when whipping is done on a Kenwood Major Classic, the whipping is done at speed 1 to 2 during 30 seconds to 2 minutes, then at speed 3 to 5 until optimal consistency is reached and then possibly at low speed (speed 1 to 2) during 1 minute.

30. (Previously presented) A whipped topping obtainable with a method according to claim 28.

31. (Previously presented) A method of using the non-dairy vegetable oil-in-water emulsion comprising whipping said non-dairy oil-in-water emulsion of Claim 23 into a whipped cream, and decorating a food product with said whipped cream.

32. (Previously presented) A food product decorated with a whipped topping prepared from the non-dairy vegetable oil-in-water emulsion of Claim 23.

33.-35. (Canceled)

36. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to claim 23, further comprising an emulsifier.

37. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to claim 23, further comprising a stabilizing agent.

38. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to claim 27, further comprising an emulsifier and a stabilizing agent.

39. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein said fat has a free fatty acids composition with a C8:0 content of 2-5%, a C10:0 content of 3-5%, a C12:0 content of 44-51%, a C14:0 content of 15-17%, a C16:0 content of 7-10% and a C18:0 content of 23-29%.

40. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein the solid fat content profile of said fat is 90-98% at 10°C, 75-87% at 20°C, 30-45% at 30°C and 5-13% at 35°C.

41. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein said hydrogenated fat is hydrogenated palm kernel oil.

42. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to claim 23 that has an overrun of at least 3.5.

43. (New) The non-dairy vegetable oil-in-water emulsion according to Claim 23, wherein the amount of said fat of lauric origin is between 44-51% of the total free fatty acids.